



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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(Food Editors)

FISH AND SHELLFISH IN PARTY DRESS

With seasonal parties now in full swing, this year's hostess will find something different for her holiday guests when she serves such intriguing hors d'oeuvres and canapes as spiced shrimp, smoked salmon rolls and crab salad in puff shells.

Of the 160 commercial species of fish and shellfish caught in the fresh and salt waters of the United States, many lend themselves admirably to use as hors d'oeuvres and canapes. Best known, probably, are caviar and anchovies; others equally suitable are clams, oysters, crabs, terrapin, lobsters, and shrimp. The meat of many fish such as codfish, haddock, herring, salmon, sablefish, tuna, and sturgeon, may be utilized for a wide variety of tidbits. Smoked, salted, kippered, or pickled products are particularly adaptable for hors d'oeuvres.

With this large assortment of fishery products, the homemaker with some knowledge of fish and shellfish and a certain amount of ingenuity can delight her guests on every occasion with surprises like the following: Freeze cubes of seasoned tomato juice until the outside has formed, then pour out all the remaining liquid and put back into the freezing compartment. At serving time, place the hollow ice cubes in the center of the cocktail glasses and fill the cups with cocktail sauce. Place shrimp or other sea food around the ice cups. While shrimp and oyster cocktail are perennial favorites, clams, crabmeat, lobster meat, and practically any cooked, flaked, white fish may be chilled thoroughly and served with a cocktail sauce.

As refreshments for afternoon or evening bridge, for the ever-popular buffet supper, and as interesting and unusual hors d'oeuvres for the cocktail parties, the Fish and Wildlife Service suggests the following, to be garnished with parsley, pimientos, lemon, grated egg or red and green peppers for a festive holiday air:

RECIPES

SPICED SHRIMP

2 pounds green shrimp
2 quarts water
1 cup vinegar
 $\frac{1}{4}$ cup salt
1 bunch celery tops
1 bunch parsley
 $1\frac{1}{2}$ teaspoons bay leaves
 $1\frac{1}{2}$ teaspoons whole allspice
 $1\frac{1}{2}$ teaspoons whole red peppers
 $1\frac{1}{2}$ teaspoons whole black peppers
 $\frac{3}{4}$ teaspoon whole cloves

Wash shrimp well but do not remove the shells. To the boiling water add the vinegar, salt, celery, parsley and spices tied in a bag. Simmer for 45 minutes. Add the shrimp and bring to the boiling point. Simmer 5 minutes. Drain, peel and remove shells. Serve on tooth picks with a cocktail sauce.

COCKTAIL SAUCE

$\frac{3}{4}$ cup tomato catsup	$\frac{1}{3}$ teaspoon salt
$\frac{1}{4}$ cup lemon juice	6 drops tabasco sauce
3 tablespoons minced celery	Dash cayenne

Combine all ingredients and chill. Serve with spiced shrimp.

LOBSTER IN EGGS

1 pound lobster meat
1 tablespoon chili sauce
1 teaspoon pimiento, chopped
1 teaspoon green pepper, chopped
1 teaspoon onion, grated
1 cup mayonnaise or salad dressing
1 dozen hard cooked eggs
1 head lettuce
5 tomatoes

Remove any cartilage from the lobster meat and cut into cubes. Add the seasonings and mayonnaise to the lobster. Chill. Cut the eggs in half lengthwise and remove yolks. Fill egg whites with lobster mixture and serve on tomato slices on a bed of lettuce. Garnish with sprigs of parsley. Makes 24 stuffed eggs.

Shrimp or crab meat may be used in place of the lobster meat in this recipe.

ANGELS ON HORSEBACK

1 pint select oysters	1/8 teaspoon pepper
12 slices bacon	1/8 teaspoon paprika
1/2 teaspoon salt	2 tablespoons parsley

Drain oysters and lay each oyster across a half slice of bacon. Sprinkle with seasonings and chopped parsley. Roll bacon around oyster and fasten with toothpick. Place oyster on a rack in a shallow baking pan and bake in a hot oven 450°F. for about 10 minutes or until bacon is crisp.

CRAB SALAD IN PUFF SHELLS

1 cup crab meat	1/4 teaspoon celery salt
1/2 cup celery, finely diced	1/2 teaspoon salt
1 teaspoon lemon juice	1/8 teaspoon pepper
1 teaspoon onion, grated	4 tablespoons mayonnaise
1 tablespoon sweet pickle, diced	36 small puff shells

Remove any shell particles from the crab meat. Combine with the remaining ingredients and chill. Cut tops from small puff shells and fill with the crab salad. Replace tops and garnish. Makes 36 small puffs.

For variety your favorite fish or shellfish salad may be used.

PUFF SHELLS

1/2 cup flour
1/8 teaspoon salt
1/4 cup butter or fortified margarine
1/2 cup boiling water
2 eggs

Sift flour and measure. Add salt and sift again. Combine butter and boiling water in saucepan; melt over low heat. Add flour all at one time and stir vigorously until mixture forms a ball and leaves the sides of the pan. Remove from heat.

Add unbeaten eggs one at a time, beating thoroughly after each addition; continue beating until a thick dough is formed. Drop by teaspoonsfuls onto a greased baking sheet. Bake 20 to 30 minutes. Makes approximately 36 one inch puff shells.

TUNA FISH A LA KING IN PUFF SHELLS

- 1 13 oz. can tuna fish
- $\frac{1}{4}$ cup green pepper, diced
- 3 tablespoons fat
- 3 tablespoons flour
- 2 tablespoons pimiento, diced
- $\frac{1}{2}$ teaspoon salt

Drain tuna and flake. Cook pepper in melted fat until tender. Add flour and stir until blended; add milk gradually and cook until thick and smooth, stirring constantly. Add flaked fish; pimiento and salt. Heat thoroughly.

Cut the tops off the puff shells and fill with the creamed fish mixture. Sprinkle with paprika or chopped parsley. Fills 36 puff shells.

Any creamed fish or shellfish mixture may be used in place of the Tuna A La King.

SMOKED SALMON ROLLS

- 1 7 oz. can smoked salmon
- 1 teaspoon horse-radish
- 2 tablespoons lemon juice
- 1 teaspoon onion, grated
- 4 tablespoons mayonnaise or salad dressing
- 1 cup prepared pastry mix
- Paprika

Drain salmon and flake. Add seasonings and mayonnaise and blend into a paste. Prepare pastry according to directions on package. Roll very thin. Spread pastry with salmon mixture and cut into strips 2 x 3 inches. Roll in jelly roll fashion. Score top of rolls with a fork and sprinkle with paprika. Bake in a hot oven 425°F. for about 15 minutes or until brown. Serve hot or cold. Makes approximately 36 two inch rolls.

SARDINE AND EGG SPREAD

- $\frac{1}{2}$ cup mashed sardines
- $\frac{1}{2}$ cup grated egg yolk
- 1 tablespoon lemon juice
- $\frac{1}{8}$ teaspoon worchestershire sauce
- 4 tablespoons mayonnaise or salad dressing

Blend ingredients together forming a paste. Spread on bread cut in desired shapes. Garnish with grated egg yolk, strips of pimiento and parsley. This spread will cover 36 small canapes.

CODFISH BALLS

$\frac{1}{2}$ pound dried salt cod fish
1 cup mashed potatoes
1 egg, beaten
1 tablespoon onion, grated
1 tablespoon parsley, chopped
Dash peper
Flour

Soak codfish overnight, drain. Boil in water until tender or freshen and cook according to the directions on the package. Drain and flake. Mix codfish, potatoes, egg and seasonings together. Form into small balls and roll in flour. Fry in deep fat heated to 375°F. for about 2 minutes or until golden brown. Serve at once on colored tooth picks.